



LA GALLERIA

CHRISTMAS TIME SET MENU 2024

STARTER

BRIE IN CORROZZA

Brie coated with egg & breadcrumbs, deep fried & served with a cranberry sauce.

ZUPPA DI CAROTE E CORIANDOLO (V)

Our seasonal freshly made soup of carrots & coriander.

COCKTAIL DI GAMBERI

Prawns in a Marie-Rose sauce served on a bed of lettuce.

PATE DI FEGATO DI POLLO

Chicken liver pate served with a fig chutney & our home-made rustic bread.

MAIN COURSE

TACCHINO ARROSTO

Traditionally roasted turkey, served with trimmings & fresh market vegetables.

LINGUINE CON GAMBERONI

Linguine with King prawns, garlic, chilli, white wine & cherry tomatoes.

MERLUZZO PIZZAIOLA

Cod cooked with garlic, white wine, cherry tomatoes, olives & Oregano. Served with market vegetables.

PIZZA FESTIVA

Plain based pizza with Mozzarella cheese, Turkey & cranberry sauce.

Topped with fresh rocket.

RISOTTO PRIMAVERE (V)

A freshly prepared vegetable risotto made with Arborio rice.

DESSERT

Christmas Pudding served with brandy sauce.

Home made Tiramisu

Profiteroles

£26.95

A 10% serviced charge will be added to tables of 5 or more